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Twenty-four crafts landed fish at the market during the week. Of the number six had fresh mackerel, the combined catches being 3450 fish, which at an average weight of three pounds each, made 10,350 pounds of mackerel. The heaviest arrival was bluefish, still the quantity reaching the market was not nearly as great a last week. Ten vessels arrived with a total of 235,500 pounds of fish. There were four trips of mixed fish with a total of 51,200 pounds, one trip of codfish weighing 10,000 pounds. One trip of halibut weighing 11,000. Western white halibut were quoted at 10 to 12 cents.

There were some Eastern white halibut in the market which sold at 9 to 16 cents a pound. The smack Star brought about 11,000 pounds to the George T. Moon Company. The fish that brought the low price were extra large in size and sold with the heads on.

Hake were quoted at 2 cents a pound during the early part of the week and 3 to 4 cents during the latter part.

Three to 6 cents a pound was the quotation on haddock.

Fresh mackerel—Bloaters brought 23 to 27 cents, and mediums, 15 to 17 cents.

The price of pollock was 11-2 to 3 cents a pound, the high price prevailing during the latter part of the week.

Bluefish were plentiful and low in price during the first part of the week. During the second half, the supply was light and much higher prices prevailed. For the week the quotations on large fish was four to nine cents. Medium fish were sold at practically the same figures, while small fish brought 8 to 14 cents.

Market cod brought 2 to 3 cents, and steak cod, 31-2 to 7 cents.

Sch. Delphina Cabral, 7500 haddock, 12,000 cod.  
Sch. Philip P. Manta, 12,000 haddock, 10,000 cod.  
Sch. Lucania, 7000 haddock, 14,000 cod, 2000 pollock.  
Sch. Eleanor DeCosta, 9000 haddock, 19,000 cod.  
Sch. Waltham, 5000 haddock, 14,000 cod, 6000 pollock.  
Sch. Harriett, 2500 haddock, 15,000 cod, 6000 pollock.  
Sch. Gladys and Nellie, 19,000 haddock, 17,000 cod.  
Sch. Edith Silveria, 6000 haddock, 1800 cod.  
Sch. Lucinda I. Lowell, 1500 haddock, 30,000 cod, 9000 pollock.  
Sch. Olivia Sears, 100 haddock, 5000 cod.  
Sch. Esther Gray, 6200 cod.  
Sch. Tacoma, 3000 haddock, 33,000 cod, 5000 pollock.  
Sch. Josie and Phoebe, 60,000 haddock, 19,000 cod, 3000 cusk, 1000 halibut.  
Sch. Washakie, 9000 haddock, 9000 cod, 7000 pollock.  
Haddock, \$2.50 to \$4 per cwt.; large cod, \$5; market cod, \$2.50; hake, \$2 to \$3.50; pollock, \$2.50; cusk, \$1.50.

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#### Portland Fishing News.

Central wharf Monday was the liveliest place along the water front, big crews of men being kept busy all day in taking care of the numerous trips of herring that were taken out at the two cold storage plants. All previous records were broken, over 2000 barrels being landed, more than could be crowded into the freezers, and hundreds of barrels were taken out at the F. S. Willard Co.'s fish sheds.

The beam trawler East Hampton was in Monday from a 12 days' cruise in the South Channel, having a fare of about 12,000 pounds of fish. She tied up for a while at Central wharf, where she disposed of about 20,000 pounds to the local dealers, the balance of her fare going to the Burnham & Morrill factory. The skipper reports fish as being rather scarce at all the localities visited.

#### Survey of Fishing Ground.

A thorough scientific survey of the Canadian fishing grounds on the Atlantic is being made this summer by Dr. Johan Hort, director of the Norwegian fisheries, who is working under the auspices of the Canadian government. Dr. Hort will conduct his investigations from the government steamer "Thirty-three" and will experiment in the Gulf of St. Lawrence with the drift net gear used largely by European fishermen in their work. There is no doubt whatever that Dr. Hort's report will be of great value to the fishermen and the fishing industry of this country.—Canadian Fisherman.

## BOSTON GETS HALIBUT FARES

### Two Fine Fares Come Up From Gloucester to Take Out There.

Sch. Natalie Hammond is at the Boston Fish pier today with 20,000 pounds of fresh halibut and 13,000 pounds of fresh codfish. Sch. Teazer with 60,000 pounds of fresh halibut arrived at the new pier this noon.

Eight other trips including one beam trawler completes the list at Boston.

Wholesalers paid \$3 to \$5 for haddock; \$4 to \$4.75 for large cod and \$2 to \$2.50 for market cod. hake, \$1 to \$2; pollock \$2 to \$2.50 and halibut 13 cents for white and ten cents for gray.

#### Boston Arrivals and Receipts.

The arrivals and receipts in detail are:

#### ARRIVALS AT BOSTON FISH PIER.

Str. Ripple, 57,000 haddock, 1400 cod, Sch. Natalie Hammond, 13,000 cod, 20,000 halibut.

Sch. Josephine DeCosta, 11,000 haddock, 9000 cod, 2500 pollock.

Sch. Leonora Silveria, 5000 cod, 24,000 hake, 5000 cusk, 1500 pollock.

Sch. Virginia, 1000 haddock, 27,000 cod.

Sch. Margaret Dillon, 700 haddock, 32,000 cod.

Sch. Rover, 4000 haddock, 300 cod.

Sch. Adeline, 1000 cod, 60,000 hake, 20,000 cusk.

Sch. Viking, 2000 haddock, 17,000 cod.

Haddock, \$3 to \$5 per cwt.; large cod, \$4 to \$4.75; market cod, \$2 to \$2.50; hake, \$1 to \$2; pollock, \$2 to \$2.50; halibut, 10 cents and 13 cents per lb.

## GOOD STOCKS OF THREE CRAFTS

Some good stocks and shares recently made by vessels of the Gorton-Pew Fisheries Company's fleet are as follows:

Sch. Pauline, Georges handlining. Capt. Nels Larsen, stocked \$2031.50 and the high line share was \$90.78, while the cook made \$101.82.

Sch. Kineo, Capt. Nathaniel Greenleaf, fresh halibuting, stocked \$3180, and the crew shared \$55.56.

Sch. Lucinda I. Lowell, Capt. Oscar Lyons, stocked \$1058 on her fresh drifting trip.

#### Dominion Ice and Bait Report.

Amherst Harbor, May 31.—Some herring in traps at Grindstone, House Harbor and Grand Entry. Scarce at Etang Dunord. Some in net and trap at Amherst.

Queensport, May 31.—Some herring today reported—about one hundred barrels.

## GOOD WORD FOR THE MONARCH

A vessel which has a certain uniqueness about its history is the seining schooner Monarch, which is now in port hailing from Gloucester, says the Halifax Herald of Saturday. For the past three years her winters have been put in at Gloucester, where she was tied up to a wharf and used as a floating hotel. Her forward cabin is fitted out in first class shape, and can seat a large number. As a boarding ship she was a great success, and has been, during the whole three seasons she was engaged in this work. As many as 75 visited the schooner for dinner on some days, according to a member of the crew, and these included many of the leading business men of the city who were drawn to this unique cafe by tales of the good things to be partaken of there, told by those who had been there before.

The schooner is among the best appointed of all the Gloucester fishing vessels. Her cabins are all nicely painted and tidy, while the bunks are hung with dainty white curtains hung on brass rods, the whole giving the craft's furnishings a yacht-like appearance. She carries two long boats and two dories. Her expansive sails are raised with the greatest of ease and expediency by a sturdy little gasoline engine on deck. A gasoline engine is installed in a finely equipped engine room, just forward of the after cabin and this drives the schooner in calm weather, at the rate of 8 to 9 knots per hour. The engine room is electrically lighted. While anchored at Turner's Bay Thursday, the Monarch started to drag her anchor and the engines were started and the schooner put into the wind. She made good headway and put into Halifax.

On board the Monarch is a little brown and white water spaniel, "Sport," which belongs to the captain. Small as he is he was once the means of saving his owner's life. Several years ago, the captain's schooner was run down by a battleship off Booth Bay, and the captain thrown into the sea partly stunned. Sport swam to where his master was struggling in the water and helped to keep him afloat, at the same time emitting shrill barks. The rescue boats were drawn by the barking of the dog to where the captain was nearly ready to go down and he was saved.

All the seiners are expecting to leave port today.

## HADDOCK AND LARGE COD UP

### Two Steam Trawlers at Boston Have 40,000 Pounds Scrod in Fares.

Prices were a little better at Boston this morning, 17 fares arriving during the night. The largest trips were those of two steam trawlers, which had 150,000 pounds between them, of which 40,000 pounds were scrod. Sch. Josie and Phoebe had 82,000 pounds fresh groundfish and 1000 pounds fresh halibut.

Other fares were schs. Tacoma, 41,000 pounds; Gladys and Nellie, 136,000 pounds.

Wholesalers paid \$2.50 to \$4 a hundred pounds for haddock, \$5 for large and \$2.50 for market cod, \$2 to \$3.50 for hake, \$2.50 for pollock and \$1.50 for cusk.

#### Boston Arrivals and Receipts.

The arrivals and receipts in detail are:

#### ARRIVED AT BOSTON FISH PIER.

Str. Wave, 66,000 haddock, 1900 cod. Str. Foam, 80,000 haddock, 2800 cod. Sch. Frances S. Grueby, 13,000 haddock, 9000 cod.



# MACKEREL PACKING LAWS WORTH WHILE

The following from the Canadian Fisherman relative to packing and care of mackerel is timely and fitting and will be read with great interest from those interested in that important branch of the fishery, from packer down to skipper and fisherman:

There is every possibility that a good catch of mackerel will come to the twine of the Maritime Province fishermen this season and for the benefit of the fisherman who puts up a few barrels himself we would urge care in packing and uniform grading of fish. The fish packer, who wishes to obtain the best prices for his fish will find it pays better to grade the mackerel himself before marketing than to pack bloaters, mediums and finkers in the same barrel and leave the culling for the dealer to do.

The Pickled Fish Inspection Act of Canada which went into force on May 1st grades mackerel as follows:

There shall be three classes of branded mackerel: Spring mackerel, summer mackerel and fall mackerel. Spring mackerel shall be graded as "Large," "Medium" and "Small." Summer mackerel as No. 2 and 3; fall mackerel as bloaters, No. 1, No. 2 and No. 3.

Mackerel to be classed as spring mackerel shall consist of mackerel taken during the spring and early summer.

Mackerel to be classed as summer mackerel shall consist of mackerel taken during the month of August and early September.

Mackerel to be classed as fall mackerel shall consist of fat mackerel taken during the fall months.

Large spring mackerel when finally packed for the brand shall consist of mackerel not less than 15 inches from the extremity of the head to where the flesh meets the tail (measured down the centre of the fish).

The mackerel shall be properly split and well washed. They shall have blood removed, and be regularly packed, uniformly salted and thoroughly cured.

Medium spring mackerel when finally packed for the brand shall consist of mackerel under 15 inches and not less than 13 inches from the extremity of the head to where the flesh meets the tail (measured down the centre of the fish).

The mackerel shall be properly split and well washed. They shall have all blood removed and be regularly packed, uniformly salted and thoroughly cured.

No. 2 summer mackerel when finally packed for the brand shall consist of mackerel not less than 13 inches from the extremity of the head to where the flesh meets the tail (measured down the centre of the fish).

The mackerel shall show distinct signs of fat, be properly split and well washed; they shall have all blood removed and be regularly packed, uniformly salted and thoroughly cured.

No. 3 summer mackerel when finally packed for the brand shall consist of mackerel under 13 inches, and not less than 11 inches from the extremity of the head to where the flesh meets the tail (measured down the centre of the fish).

The mackerel shall show distinct signs of fat, be properly split and well washed; they shall have all blood removed and be regularly packed uniformly salted and thoroughly cured.

Bloaters when finally packed for the brand shall consist of extra fat fall mackerel, and shall count not more than 100 fish to a full barrel.

The mackerel shall be properly split, well washed, white in colour, free from blood stains, regularly packed, uniformly salted and thoroughly cured.

No. 1 fall mackerel when finally packed for the brand shall consist of fat mackerel not less than 15 inches from the extremity of the head to where the flesh meets the tail (measured down the centre of the fish).

The mackerel shall be properly split, well washed, white in colour, free from blood stains, regularly packed, uniformly salted and thoroughly cured.

No. 2 fall mackerel, when finally packed for the brand shall consist of fat mackerel under 15 inches not less than 13 inches from the extremity of the head to where the flesh meets the tail (measured down the centre of the fish).

The mackerel shall be properly split, well washed, white in colour, free from blood stains, regularly packed, uniformly salted and thoroughly cured.

No. 3 fall mackerel, when finally packed for the barrel shall consist of fat mackerel under 13 inches and not less than 11 inches from the extremity of the head to where the flesh meets the tail (measured down the centre of the fish).

The mackerel shall be properly split, well washed and white in colour; free from blood stains, regularly packed, uniformly salted and thoroughly cured.

Mackerel packed in the manner prescribed above is eligible for the government brand—a mark which will guarantee the contents of the barrel and safeguard the purchaser. Better and more even prices will result as there will be none of the "pig in a poke" transactions which featured the purchase of a barrel of mackerel in the past.

The Norwegian salt mackerel is carefully graded and largely governs the sale of the American and Canadian fish. Norwegian mackerel is put up in 200 lb. barrels and graded as follows: Large bloaters—90 to 100 fish in a barrel. Number Ones—175 to 190 fish. Number Twos—200 to 250 fish. Number Threes—300 to 350 fish. Number Fours—400 to 450 fish. Number Fives—500 to 550 fish. Number Sixes—600 to 70 fish.

However, the grading as set forth in the requirements of the Canadian Pickled Fish Inspection Act has been carefully thought out and will be the best for the marketing of Canadian packed mackerel. The large netters and packers are well aware of the requirements of the Act and need no reminders, but it is to our friends—the small fishermen of the coves and outlying villages—that we strongly advise to put up this season's mackerel in the manner outlined. Above all, look to your barrels!

# HEAR SEINER MADE HAUL 500 BARRELS

Twelve thousand mackerel arrived Sunday and Monday at Halifax, N. S., to the National Fish company, ten thousand coming from Prospect and Sambro, and the balance from St. Margaret's Bay by rail. The little craft James L., made one trip from Prospect Sunday, and two on Monday, bringing 2,000 on the first trip and 7,000 on the two trips made Monday. The Una E. Hart came in Monday from Sambro with 1,000 and these with the 2,000 shipped in by rail from St. Margaret's Bay, make the total arrivals for the last two days. Most of the fish were large, with about one-quarter medium, and they were all shipped to outside markets. An unofficial report came in Monday by some of the fishermen from Prospect that a Gloucester seiner off the coast had trapped 500 barrels. The name of the lucky schooner is not given.

The steamer arriving at Boston this morning from Yarmouth brought 660 barrels fresh mackerel, taken by the traps and netters along the Cape Shore.

## Netters at Newport.

The following netters are in Newport this morning according to a dispatch received by the Times:

Sch. Mabel Leavitt, 10,000 fresh mackerel.

Sch. Joker, 9000 fresh mackerel.

Sch. Mertis H. Perry, 3000 fresh mackerel.

Sch. Fitz E. Oakes, 3000 fresh mackerel.

Sch. Cruiser, 9000 fresh mackerel.

Sch. Marguerite, 11,000 fresh mackerel.

Sch. Sarah, 7000 fresh mackerel.

Sch. Mabel Bryson 7000 fresh mackerel.

Sch. Favorite, 4000 fresh mackerel.

## Great Chance on Salt Mackerel.

Says the Fishing Gazette:

Never has our own mackerel had the opportunity to distinguish itself as it has today. Still, we don't hear that this commodity is in a position, with respect to quantity, to be a factor in the market. 'Tis a pity, too, with the prices of Norway mackerel ever on the upward trend. However, the public simply should be educated in the virtues of mackerel from other sources than from Scandinavian waters, if for no other reason than that of clipping the tentacles of an international monopoly that is gradually winding its fangs around the salt fish merchants of this country; and, of course, on the third hand; the consumer is going to feel the squeeze in the shape of high prices too. Of course, Cape Shores will be coming to market about July 1, but Cape Shores are thin fish; they don't compare with Norway mackerel, at least to the eye. The optics of consumers are a vital factor in buying, too.

Boston—The situation on salt mackerel continues very quiet. No new salt mackerel have been received from the fishing fleet as yet. The Southern seining fleet have largely returned from the South, and some have already sailed for Cape Shore. Some of the vessels that sailed South late in the season will probably go direct from

## Portland Fish News.

Central wharf was again the centre of great activity both Saturday and Sunday and a great many fine hauls of herring were brought in. The fleet of no less than 50 vessels of all kinds went out bright and early Saturday morning and found the school of fish near the lightship. They filled up quickly as possible, came in, disposed of their catch and went back again. And Sunday it was the same way. Some of the Boston steamers that came to engage in the business to their catch back to Boston with the while others disposed of theirs here. It is probable that between 1200 and 1500 barrels of fish were landed during the two days.

The haddock catchers are fitting out for sword fish. The Albert D. Williams is about ready to go having had his "pulpit" put in place Saturday. The Eleanor and the Dorcas are on the marine railway for underwater repairs and others are being fitted out. The Topsail Girl has completed her spring work and has been stripped of her sails to have them repaired and re-masted before going out again in the sword fish business. Sword fish do not generally come this way for about ten days or two weeks longer and by that time quite a fleet of the craft will be out looking for them.

## Porto Rico Fish Market.

San Juan, Porto Rico, May 18—We confirm our last correspondence of the 11th inst., since when we report the following arrivals of fishstuffs, viz.:

At San Juan—Str. Coamo, 129 tcs. cod, 37 bbls. pickled fish; str. Yaguez, 50 tcs. cod, 15 tcs. pollock, 69 tcs. fish, 255 bxs. salmon.

At Ponce—Str. Coamo, 25 tcs. pollock; str. Yaguez, 124 tcs. fish.

At Mayaguez—Str. Coamo, 40 tcs. cod; str. Yaguez, 24 tcs. fish.

Codfish—Our local markets have ruled firm, but rather quiet, and although stocks are moderate, values have experienced no material advance. Actual sales have taken place at \$29 for small and medium Gloucester and \$30 for large Nova Scotia cod. The demand is fair.

Pollock and haddock—These commodities continue scarce and in good demand. We quote same at \$24 per drum of 448 lbs. on usual basis, net ex wharf.—S. Ramirez & Co.

## Halibut Sale.

The halibut fare of sch. Teazer sold to the New England Fish Company, Inc., for 9 cents per pound for white and 5 cents for gray, to take out in Boston.



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# TEAZER HOME FROM THE GULF

**Brings First Halibut Fare  
From There Since the  
Ice Went Out.**

The first large halibut trip of the season from the Gulf of St. Lawrence, caught on a Magdalen baiting, arrived here during the night in the shape of sch. Teazer, Capt. Dunsky, hailing for 60,000 pounds of fresh halibut, 35,000 pounds of salt cod and 15,000 pounds of flitch halibut. The halibut sold to the New England Fish Company for nine cents per pound for white and five for gray, to take out in Boston. Capt. Dunsky has done well this year and this later trip will give him a stock well over \$16,000.

Sch. Natalie Hammond, Capt. Chas. Cosior, put in here yesterday afternoon with 18,000 pounds of fresh halibut but went to Boston to dispose of her fare.

Sch. Etta Mildred, of the salt drifting fleet is here this morning with another good fare, hailing for 50,000 pounds of salt cod.

Four trips for the splitters completes the list.

## Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. Tacoma, via Boston, 10,000 lbs. fresh fish.

Sch. Lucinda I. Lowell, via Boston, 10,000 lbs. fresh fish.

Sch. Teazer, Gulf of St. Lawrence, 60,000 lbs. fresh halibut, 35,000 lbs. salt cod, 15,000 lbs. flitch halibut (went to Boston).

Sch. Natalie Hammond, Quero Bank, 20,000 lbs. fresh halibut, 13,000 lbs. fresh cod (went to Boston).

Sch. Etta Mildred, salt drifting, 50,000 lbs. fresh fish.

Sch. Lochinvar, Maine coast, 50,000 lbs. fresh hake.

Sch. Harriett, via Boston.

Sch. Lois H. Corkum, seining.

## TODAY'S FISH MARKET.

### Salt Fish.

Handline Georges codfish, large, \$4.25 per cwt.; medium, \$3.75; snappers, \$2.75.

Georges halibut codfish, large, \$4; medium, \$3.50.

Drift codfish, large, \$4; medium, \$3.50.

Cape North codfish, large, \$3.50; medium, \$3.25.

Cusk, large, \$2.50; medium, \$1.75; snappers, \$1.50.

Hake, \$1.50.

Haddock, \$1.75.

Pollock, \$1.75.

### Fresh Fish.

Splitting prices:

Haddock, \$1 per cwt.

Western cod, large, \$2; medium, \$1.60; snappers, 75c.

Eastern cod, large, \$1.90; medium, \$1.50; snappers, 75c.

Drift codfish, large, \$2; medium, \$1.60.

All codfish, not gilled, 10c per 100 pounds less than above.

Peak cod, \$1.80 for large; medium, \$1.40.

Hake, \$1.

Cusk, large, \$1.40; medium, \$1; snappers, 50c.

Shore pollock, round, 90c; dressed, \$1.

Fresh halibut 13 per lb. for white, 9c for gray.

Fresh herring, \$2.50 per bbl. for bait, \$2 to freeze; \$1.50 to salt.

# SHORE FISHER DEAD IN DORY

The heavy northeast gale which arose suddenly Wednesday morning, caused the death of Otis W. Cahoon, a Swampscott dory fisherman, aged 78, and resulted in several narrow escapes for the shore fishermen.

The body of Mr. Cahoon was found in his water-filled dory off the Beachmont shore Wednesday afternoon by two Italian fishermen, and was taken to the Boston Fish pier. The body was later identified by Oscar Cahoon, a grandson. It is thought death was due to exhaustion caused by the heavy wind and seas and unseasonable cold.

J. Wallace Kehoe and his two sons of Swampscott, dory fishermen, had narrow escapes. The sons had returned to Nahant for bait, just as the gale arose. Knowing that their father would be in peril, they started to look for him. The elder Kehoe put out his anchor which did not hold and he was driven ashore at Nahant. The motor of the other boat went wrong and the sons were driven ashore near their father.

Twelve Italian fishermen were driven ashore at Marblehead, Swampscott and Nahant, all having narrow escapes from death.

The gale was one of the worst this season and the loss to the fishermen in lost trawls will be very heavy.

## EXTENDS LOBSTER SEASON.

**As Result of Agitation, New Canadian  
Law is Passed.**

The closing of the Canadian lobster canneries, because of the war, resulted in an agitation among the fishermen of the northern coast which resulted in the passage of a new law Wednesday, extending the open season for 30 days. The failure of the European market to absorb the product of the lobster fishermen caused the closing down of the canneries and an increased shipment to Boston.

The receipts of lobsters from Nova Scotia have been the largest in the history of the industry, over 400,000 coming in on the steamers of the Yarmouth line and on local schooners. The lobster season closes on June 1 under the Canadian law. The Boston market is so good at present, however, that the government granted an extension of 30 days. The Prince George of the Yarmouth line, Capt. McKinnon, which came in from Yarmouth, N. S., yesterday, carried 110,000 lobsters.

# HADDOCKERS DOWN FOR BAIT

**Fish Arrivals at This Port  
This Morning Are Very  
Light.**

Arrivals at this port today are mostly haddockers down from Boston for bait. Two of the Portuguese shacking fleet each brought down from Boston, 60,000 pounds fresh fish to split. Sch. Gracie from the Maine coast has 20,000 pounds of salt fish.

## Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. Elmer E. Gray, via Portland.

Sch. Natalie Hammond, via Boston.

Sch. Adeline, via Boston, 60,000 lbs. fresh fish.

Sch. Leonora Silveira, via Boston, 60,000 lbs. fresh fish.

Sch. Gracie, Maine coast, 20,000 lbs. salt fish.

Sch. Etta Mildred, salt drifting, 50,000 lbs. salt cod (yesterday).

Sch. Edith Silveira, via Boston.

Steamer Bessie M. Dugan, seining.

Sch. Ruth, via Boston.

Sch. Gladys and Nellie, via Boston.

Sch. Philip P. Manta, via Boston.

Sch. Commonwealth, via Boston.

Sch. Washakie, via Boston.

Sch. Commonwealth, via Boston.

Sch. Esther Gray, via Boston.

## Vessels Sailed.

Sch. Russell, shacking.

Sch. Francis J. O'Hara, Jr., shacking.

Sch. Washakie, haddocking.

Sch. Gladys and Nellie, haddocking.

Sch. Commonwealth, haddocking.

Sch. Claudia, Georges handlining.

Sch. Fannie Belle Atwood, Boston.

Sch. Angie B. Watson, Portland.

## TODAY'S FISH MARKET.

### Salt Fish.

Handline Georges codfish, large, \$4.25 per cwt.; medium, \$3.75; snappers, \$2.75.

Georges halibut codfish, large, \$4; medium, \$3.50.

Drift codfish, large, \$4; medium, \$3.50.

Cape North codfish, large, \$3.50; medium, \$3.25.

Cusk, large, \$2.50; medium, \$1.75; snappers, \$1.50.

Hake, \$1.50.

### Fresh Fish.

Splitting prices:

Haddock, \$1 per cwt.

Western cod, large, \$2; medium, \$1.60; snappers, 75c.

Eastern cod, large, \$1.90; medium, \$1.50; snappers, 75c.

Drift codfish, large, \$2; medium, \$1.60.

All codfish, not gilled, 10c per 100 pounds less than above.

Peak cod, \$1.80 for large; medium, \$1.40.

Hake, \$1.

Cusk, large, \$1.40; medium, \$1; snappers, 50c.

Shore pollock, round, 90c; dressed, \$1.

Fresh halibut 13 per lb. for white, 9c for gray.

Fresh herring, \$2.50 per bbl. for bait, \$2 to freeze; \$1.50 to salt.

# SHORE BOATS HAVE THE CALL

**Haddock and Large Cod  
\$3.75 at the New Fish  
Pier Today.**

The shore boats have the call at Boston today, five small trips being at the new fish pier. Sch. Matthew S. Greer is the only off-shore arrival, hailing for 19,000 pounds of fresh fish. She probably has old fish for which she is not hailing and which will be brought here to split.

Dealers quoted \$3.75 for haddock; \$3.75 for large cod, and \$2.50 for markets; hake, \$1 to \$2, and pollock, \$1.75.

## Boston Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. Matthew S. Greer 3000 haddock 7000 cod 7000 hake 2000 cusk.

Sch. Helen B. Thomas 9000 haddock 6500 cod 6000 hake 1500 cusk.

Sch. Emily Sears 8700 cod 2000 hake Sch. Mary B. Sennett, 5900 cod, 200 hake, 200 pollock.

Sch. Eva and Mildred 4500 haddock 2500 cod 10,000 hake 1500 cusk.

Sch. Ethel B. Penny 14,000 haddock 17,000 cod.

Sch. Teazer 35,000 salt cod 60,000 fresh halibut 15,000 flitch halibut.

Haddock, \$3.75 per cwt.; large cod, \$3.75; market cod, \$2.50; hake, \$1 to \$2; pollock, \$1.75.

## Good Stock

Sch. Monitor, Capt. George Marr, on her halibut trip, landed yesterday, stocked \$2765 and the crew shared \$66.

## Portland Fish Notes.

Encouraged by the success made the past week by the local herring catchers several Gloucester vessels reached here Wednesday to engage in the same business. Among them were the steamers Bessie M. Dugan and Venture, both of which came in early in the morning, with small catches of herring. No fishing was done Wednesday by the local fleet on account of the weather conditions outside, it blowing a regular gale, the boats remaining at the wharf all day. It was a good thing that they did so, as it gave the cold storage plants a chance to clear their freezing rooms and get in shape again for business.

Another addition to the herring fleet was made Wednesday in the shape of the fishing steamer Proxit, owned by the Boston Cold Storage Co. of East Boston. Until recently she was an elegant power yacht bearing the same name, and belonging to Manager Schofield of the Tremont Theatre, Boston.